## Reducing © School

## My School Café: Good Food, Less Waste!

## OUR PRIORITIES:

1) Feed Students, 2) Feed the Budget, 3) Feed Others, 4) Feed the Soil, NEW! 5) Feed Plastic Free

## 2023-24 GOALS

1) Utilize Offer vs. Serve for every meal to reduce food waste
2) Implement Tastefully Empty salad bars by using smaller insert pans;
3) Use individual utensils and napkins for meal service and support Plastic Free Lunch Days to reduce plastic waste;
4) Support school-requested Share Tables
5) Properly participate in the Food Rescue program, as available
6) Participate in the Food Scrap Collection program
7) Support Café to Compost efforts, as requested

## ACTION STEPS

1) Continue to implement OVS for all meals. Post OVS signage (provided) on/near coolers and salad bars. Help educate students \& staff on OVS meal requirements \& promote student video on "What makes a school meal" to school administrators to show their students.
2) Utilize 2-inch and/or half-size salad bar insert pans, where possible, and monitor the amount of waste at the end of lunch service
3) Provide individual utensils in canisters, napkins in holders, and condiments in bulk dispensers (exceptions as needed)
4) Where possible, support school-requested Share Tables by accepting remaining Share Table items back into production/food rescue
5) As food rescue opportunities expand, properly prepare, package, and label leftover edible food, focusing on house wrapped items in addition to IW items, for food rescue pickup
6) As kitchen food scrap collection continues/ expands, dispose of acceptable items into the collection cart for off-site composting
7) Collect leftover salad bar fruits \& veggies for Café to Compost programs

A joint program of Food \& Nutrition Services \& the District's Recycling Office www.sdusdsustainability.com/love-food-not-waste www.sandiegounified.org/food-nutrition-services-1

